



ENTRÉES

BRISKET HASH*

Slow smoked brisket, sautéed onions, peppers, crispy potatoes, 2 eggs any style, house salsa roja, toast. **14**

HUEVOS RANCHEROS*

Crispy corn tortillas, adobo braised beef, fried eggs, salsa roja, mixed cheese, refried black beans, fresh avocado. **13**

FRIED CHICKEN BISCUIT WITH SAUSAGE GRAVY*

Buttermilk brined fried chicken, sausage gravy, poached eggs, breakfast potatoes. **12**

CLASSIC BENEDICT*

Canadian bacon, English muffins, poached eggs, classic hollandaise, breakfast potatoes. **11**

GARDEN DISTRICT BENEDICT*

Sautéed spinach, roasted cherry tomatoes, English muffins, poached eggs, classic hollandaise sauce, breakfast potatoes. **11**

BAYOU BURRITO

Grilled flour tortilla, scrambled eggs, andouille sausage, mixed cheeses, fresh pico, house made guac, chipotle sour cream, breakfast potatoes. **11**

EGGS ANY STYLE*

Choice of applewood smoked bacon or breakfast sausage, breakfast potatoes and toast. *Two eggs 9, Three eggs 10*

BELGIAN WAFFLE

Your choice of butter & maple syrup or strawberries & whipped cream. Served with applewood smoked bacon. **10**

SMOKED SALMON AVOCADO TOAST*

House cured salmon, smashed avocado, cherry tomatoes, arugula, asparagus, grilled marble rye, poached eggs. **13**

EGGADILLA

Griddled flour tortilla, seasoned scrambled eggs, bacon, American cheese, tomatoes, green peppers, red onions. Served with fresh pico, sour cream and house made guac. **11**

BUILD YOUR OWN THREE-EGG OMELETTE

Served with home fries. Stuff your omelette with up to 5 of the following ingredients: *Cheddar, Swiss, Blue Cheese, Jack, White American, Canadian Bacon, Applewood Smoked Bacon, Andouille Sausage, Jalapeños, Onions, Tomatoes, Green Peppers, Spinach, Mushrooms.* **11**

BANANAS FOSTER

FRENCH TOAST Griddled Texas toast, caramelized banana & dark rum sauce, whipped cream. **12**

BREAKFAST SIDES

Add 2.5:

- Applewood Bacon
- Breakfast Sausage
- Home Fries
- Seasonal Fruit Cup
- English Muffin
- Toast

Add 4:

- Biscuits & Sausage Gravy

MUNCHIES

OYSTERS ON THE HALF SHELL*

Sea Stones. Chesapeake, VA Served with cocktail sauce & classic mignonette. *1/2 Doz. 13 / Doz. 24*

QUESADILLA

Choice of seasonal grilled veggies, chicken, or steak* in a flour tortilla w/ melted cheddar and Jack cheese. Fresh guac, sour cream and pico de gallo on the side. **14**

HUMMUS & PITA

House made tahini hummus, grilled pita, fresh carrots, celery, country olives & cucumber. **12**

HEAPING NACHOS

Tortilla chips topped with cheddar, Jack, black beans, jalapenos, pico de gallo and sour cream. **13**
Add Grilled Steak or Chicken 6, Add Guac 3

CRISPY BRUSSELS SPROUTS

Applewood smoked bacon, sweet chili maple, grated parm. **12**

MAC & CHEESE FRITTERS

House bechamel sauce, elbow noodles, seasoned panko breadcrumbs. Served with marinara sauce. **12**

WINGS

Jumbo wings fried and served with celery sticks and ranch or bleu cheese dressing. Tossed with your choice of sauce or a combo of two sauces. **15**
Buffalo, Honey Pepper, Sriracha Honey, BBQ, Hot BBQ

GRILLED WINGS

Dry rubbed, lager-basted and grilled over open flame. Served with your choice of dipping sauce. **15**
Bleu Cheese, Ranch or Green Goddess

RAGTIME SAMMIES

All sammies come with your choice of side.

CALIFORNIA CHICKEN

Grilled chicken, fresh watercress, sliced tomato, fresh avocado, Jack cheese, chipotle mayo, ciabatta. **14**

SHRIMP PO' BOY

Cornmeal crusted shrimp, crispy French baguette, lettuce, tomato, pickle & house Cajun Remoulade. **14**

PHILLY CHEESE

Thinly sliced ribeye, caramelized onions, peppers, mushrooms, melted white American cheese, lettuce & mayo on a sub roll. **15**

LAMB GYRO

House made tzatziki, pickled red onions, arugula, crumbled feta, sliced tomato, cucumber, warm pita. **15**

BUFFALO CHICKEN WRAP

Crispy buffalo chicken, iceberg, tomato, Jack cheese, house blue cheese dressing, flour tortilla. **14**

BUILD-A-BURGER* 14

Your Choice: Burger, Chicken, or Black Bean Burger with lettuce tomato, red onion & pickle on a potato roll dressed up the way you like it!

Add 1.00: American, Swiss, Bleu, Jack, Cheddar, Cole Slaw, Grilled Mushrooms, Caramelized Onions, Grilled Onions, Jalapeños

Add 1.50: Bacon, Avocado, Guacamole, Fried Egg

No Charge: Blackened, BBQ or Hot BBQ Sauce

GREENS & THINGS

SEAFOOD BISQUE OF THE DAY

Bowl 7 / Cup 5

COBB SALAD

Mixed greens, grilled chicken, Applewood smoked bacon, blue cheese, fresh avocado, cherry tomatoes, roasted corn, hard boiled egg, balsamic vinaigrette. **15**

SALMON SALAD*

Grilled Atlantic Salmon, mixed greens, hard boiled egg, roasted beets, corn, mixed country olives, house pickled red onions, Champagne vinaigrette. **15**

CLASSIC CAESAR

Chopped romaine, grated parm, seasoned croutons, house made Caesar dressing. **9** *Add Crispy Falafel 5 Add Grilled Chicken, Grilled Shrimp, Steak, Salmon, or Calamari* 6*

SIDES 6

- Hand Cut Fries • Waffle Fries
- Tater Tots • Macaroni & Cheese
- Sautéed Spinach • Cole Slaw
- Jambalaya • Side Salad
- Marinated Veggie Kabob

BRUNCH BEVIES

RAGTIME ORANGE CRUSH 8

Vodka, Orange Curacao, House made Orange Soda. You keep the cup!

GIGGLE WATER 9

Prosecco, Muddled Strawberries, Cranberry Juice, Simple

CORPSE REVIVER 10

Gin, Dolin Blanc, Lemon, Cointreau, Absinthe

NITRO COLD BREW IRISH COFFEE 11

Irish Whiskey, Chyrus Coffee Co. Nitro Cold Brew, Vanilla Syrup, Cream

FRENCH QUARTER BLOODY MARY 10

House Infused Pickled Vodka, Tomato Juice, House Spice Mix, Garnishes

PROSECCO 9/36

BLOODY MARY BAR 9

Your choice of House Infused Pickled, Horseradish, Bacon or Habanero Vodka.

NITRO COLD BREW COFFEE 6

Produced locally by Chyrus Coffee Company - Washington DC

ON TAP

► Micro of the Month 6.5

Changes Monthly
Ask your server

► Ragtime Seasonal

Seasonal Style
Ask your server

► Rotating Sour Ale

Väsen Brewing Co.
Richmond, VA- ABV Varies
Ask your server

Miller Lite 5.5

Miller Brewing CO.
Milwaukee, WI- 4.2% ABV

DownEast Original Cider 7

Downeast Cider House
East Boston, MA- 5.0% ABV

Optimal Wit

Belgian Witbier 7
Port City Brewing Co.
Alexandria, VA- 4.9% ABV

Great Outdoors Pale Ale 7.5

Brothers Craft Brewing
Harrisonburg, VA- 4.8% ABV

Zombie Dust Pale Ale 8

3-Floyd's Brewing Co.
Munster, IN- 6.5% ABV

Weekend Lager 6.5

Alewerks Brewing Co.
Williamsburg, VA- 4.8% ABV

High Barbary Vienna Lager 7

Fair Winds Brewing Co.
Lorton, VA- 5.4% ABV

Power Moves American IPA 8

Aslin Beer Co.
Alexandria, VA- 5.5% ABV

Hi-Wire Hi Pitch

Mosaic IPA 8
Hi-Wire Brewing.
Asheville, NC- 6.7% ABV

Changing Lanes

Double IPA 8.5
Beltway Brewing Co.
Sterling, VA- 8.0% ABV

1605 Irish Red Ale 7

Antietam Brewery
Hagerstown, MD- 5.0% ABV

Maduro Brown Ale 7.5

Cigar City Brewing Co.
Tampa, FL- 5.5% ABV

Black Ox Rye Porter 7

Old Ox Brewery
Ashburn, VA- 6.0% ABV

HAPPY HOUR!

Monday thru Friday
11am - 7pm

Ragtime Cocktails
\$2 off

House Wines
and Sangria
\$2 off

Miller Lite Draft
\$4

Micro of the Month
\$5

CANS

12 OZ

Hazecraft IPA 7.5

Great Lakes Brewing Co.
Cleveland, OH- 6.7% ABV

Hefeweizen 7

Väsen Brewing Co.
Richmond, VA- 5.5% ABV

Richmond Lager 7

Hardywood Brewery
Richmond, VA- 5.0% ABV

Purple Haze Lager 7

Abita Brewing Company
Louisiana, LA- 4.2% ABV

Mas Agave Hard Seltzer 7

Lime, Strawberry or Grapefruit
Founders Brewing Co.
Grand Rapids, MI- 4.5% ABV

TALL BOYS

Spiffy Hazy

Imperial IPA 9
Funk Brewing Co.
Emmaus, PA- 7.5% ABV

2 Cloud 9

New England IPA 8.5
Settle Down Easy Brewing Co.
Falls Church, VA- 7.3% ABV

I Just Crush A Lot

Fruited Sour 8
Calvert Brewing Co.
Upper Marlboro, MD - 5.0% ABV

Stiegl Grapefruit

Radler 8
Stieglbrauerei
Salzburg, Austria- 4.2% ABV

Guinness Irish Stout 8

Guinness LTD
Dublin, Ireland- 4.2% ABV

WINE

WHITES

Chateau Vartely Chardonnay

7.5/28
Moldova

Benvolio Pinot Grigio 8.5/32

Italy

Simi Sauvignon Blanc 9.5/36

California

Evolution Lucky No. 9

White Blend 9/34
Oregon

Bieler Père & Fils Rosé 9.5/36

France

SPARKLING

Ruffino Prosecco 9.5/36

Italy

Ruffino Prosecco Rosé 9.5/36

Italy

RAGTIME COCKTAILS

All cocktails \$11.

Classic Cocktails - Crafted with the freshest ingredients.

HURRICANE

Light & Aged Rums, House
Made Orgeat, Grenadine,
Passion Fruit, Lime, Orange

SAZERAC

Rye Whiskey, Sugar, Peychaud's
Bitters, Absinthe Rinse

PIMMS CUP

Pimms No. 1, Cucumber,
Lemon, Rosemary, House
Made Ginger Beer

HOUSE MULES

Choice of Spirit, House Made
Ginger Beer

Seasonal Cocktails - Crafted by MaCauly Cacioppo

FASHIONABLY LATE

Mezcal, Allspice Dram, Brown
Sugar, Aztec Chocolate Bitters

I PLUM FORGOT

Vodka, Elderflower, Plum
Bitters, Prosecco

MINT TO BE

Rumplemintz, Baileys,
Frangelico, Half & Half, Cold
Brew Coffee, Whipped Cream

PEAR-ISH THE THOUGHT

Spiced Rum, Pear, Orgeat,
Lime, Ginger Beer, Angostura
Bitters

BRAMBLING ON

Vodka, Bramble Syrup, Lime,
Soda Water

SPILL THE TEA

Gin, Honey Lavender Syrup,
Lemon, Earl Grey Tea

CAN YOU FIG IT

Bourbon, Red Vermouth, All
Spice Dram, Angostura Bitters,
Fig Syrup

HOME ALONE*

Gin, Aperol, Red Vermouth,
Blood Orange, Lemon, Simple,
Orange Bitters, Egg White



FROZEN COCKTAIL ON TAP 9

Ask what's in the machine.



SEASONAL ADULT HOT BEVERAGE 10

Ask your server for details. Non-alcoholic version also available.



NITRO COLD BREW COFFEE 6

Produced locally by Alchemist Coffee Company.

IRISH NITRO COLD BREW COFFEE 11

Irish whiskey, vanilla, lightly whipped fresh cream

BUENA VISTA IRISH COFFEE (HOT) 10

Irish whiskey, brown sugar, lightly whipped fresh cream

DESSERTS

All desserts \$7.

CHEESECAKE BRULEE

House made classic
cheesecake, caramelized
sugar, fresh strawberry
compote, whipped cream,
graham cracker crumble.

CHOCOLATE BROWNIE SUNDAE

House made fudge
brownie, whipped cream,
vanilla ice cream, caramel
& chocolate sauce.

ACME SEASONAL PIE

Handmade pies
from Arlington's own
ACME Pie Company.
Served à la mode.

HOURS: Monday-Sunday: 11AM-2AM BRUNCH: Saturday & Sunday: 10AM-3PM

REVISED 10-24-21